

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

1-31. (canceled).

32. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, said extract or slurry of the tea, vegetable, fruit or flower being treated with a fresh Camellia ~~sinesis~~sinensis tea leaf powder, said fresh Camellia ~~sinensis~~sinensis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia ~~sinesis~~sinensis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a tea plant Camellia ~~sinesis~~sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia ~~sinesis~~sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia ~~sinesis~~sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

33. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, said extract

or slurry of the tea, vegetable, fruit or flower being treated with a fresh *Camellia ~~sinesis~~sinensis* tea leaf powder, said fresh *Camellia ~~sinesis~~sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellia ~~sinesis~~sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

34. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, said extract or slurry of the tea, vegetable, fruit or flower being treated with a fresh *Camellia ~~sinesis~~sinensis* tea leaf powder, said fresh *Camellia ~~sinesis~~sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellia ~~sinesis~~sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under

shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

35. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a flower, wherein the extract or slurry is obtained from a tea leaf, a vegetable, a fruit, or a flower that is treated with a fresh *Camellia ~~sinesis~~sinensis* tea leaf powder, said fresh *Camellia ~~sinesis~~sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a tea plant *Camellia ~~sinesis~~sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment.

36. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a flower, wherein the extract or slurry is obtained from a tea leaf, a vegetable, a fruit, or a flower that is treated with a fresh Camellia ~~sinesis~~sinesis tea leaf powder, said fresh Camellia ~~sinesis~~sinesis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia ~~sinesis~~sinesis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellia ~~sinesis~~sinesis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh Camellia ~~sinesis~~sinesis tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the fresh Camellia ~~sinesis~~sinesis tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment.

37. (currently amended): Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtained from an extract or a slurry of a tea leaf, a vegetable, a fruit, or a flower, wherein the extract or slurry is obtained from a tea leaf, a vegetable, a fruit, or a flower that is treated with a fresh Camellia ~~sinesis~~sinesis tea leaf powder, said fresh Camellia ~~sinesis~~sinesis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia ~~sinesis~~sinesis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellia ~~sinesis~~sinesis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under

shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same; and

wherein the treatment of the tea leaf, vegetable, fruit or flower with the fresh *Camellia sinensis* tea leaf powder is conducted by contacting the tea leaf, vegetable, fruit or flower with the fresh *Camellia sinensis* tea leaf powder for 0.5 to 72 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment, followed by washing the resulting powder with acetone or ethanol.

38. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellia sinensis* tea leaf powder, said fresh *Camellia sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a tea plant *Camellia sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia sinensis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

39. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh Camellia ~~sinesis~~sinensis tea leaf powder, said fresh Camellia ~~sinesis~~sinensis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia ~~sinesis~~sinensis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellia ~~sinesis~~sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh Camellia ~~sinesis~~sinensis tea leaf powder is conducted by contacting the extract or the slurry with the fresh Camellia ~~sinesis~~sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

40. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh Camellia ~~sinesis~~sinensis tea leaf powder, said fresh Camellia ~~sinesis~~sinensis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia ~~sinesis~~sinensis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellia ~~sinesis~~sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under

shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the extract or the slurry of the tea, vegetable, fruit, or flower with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is conducted by contacting the extract or the slurry with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

41. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellia ~~sinesis~~sinensis* tea leaf powder, said fresh *Camellia ~~sinesis~~sinensis* tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a tea plant *Camellia ~~sinesis~~sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the tea, vegetable, fruit, or flower with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder is conducted by contacting the tea, vegetable, fruit, or flower with the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

42. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellia*

~~sinensis~~sinensis tea leaf powder, said fresh Camellia ~~sinensis~~sinensis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia ~~sinensis~~sinensis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellia ~~sinensis~~sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the tea, vegetable, fruit, or flower with the fresh Camellia ~~sinensis~~sinensis tea leaf powder is conducted by contacting the tea, vegetable, fruit, or flower with the fresh Camellia ~~sinensis~~sinensis tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher.

43. (currently amended): A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtained by treating a tea, a vegetable, a fruit, or a flower with a fresh Camellia ~~sinensis~~sinensis tea leaf powder, said fresh Camellia ~~sinensis~~sinensis tea leaf powder comprising  $\beta$ -glucosidase, polyphenol oxidase, and lipoxygenase,

wherein the fresh Camellia ~~sinensis~~sinensis tea leaf powder is obtained by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant Camellia ~~sinensis~~sinensis, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, and

wherein the treatment of the tea, vegetable, fruit, or flower with the fresh Camellia ~~sinensis~~sinensis tea leaf powder is conducted by contacting the tea, vegetable, fruit, or flower with



the fresh *Camellia ~~sinesis~~sinensis* tea leaf powder for 0.5 to 48 hours at a temperature of from 4 °C to 65 °C, followed by a heat treatment at a temperature of 80 °C or higher, followed by washing the resulting powder with acetone or ethanol.

44. (previously presented): Food or drink comprising the tea aroma, the vegetable aroma, the fruit aroma or the flower aroma as claimed in any one of claims 32 to 37.

45. (previously presented): Food or drink comprising the tea extract, the vegetable extract, the fruit extract or the flower extract as claimed in any one of claims 38 to 43.

46. (previously presented): A cosmetic comprising the vegetable aroma, the fruit aroma or the flower aroma as claimed in any one of claims 32 to 37.

47. (previously presented): A cosmetic comprising the vegetable extract, the fruit extract or the flower extract as claimed in any one of claims 38 to 43.